

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Blue Cafe & Market at Mosher-Jordan

SFE 5081 061289 4/4/2023 12:00 pm

Mosher Jordan Hall

200 Observatory

Ann Arbor, MI 48109

Person In Charge (PIC): Matthew Zatirka

Establishment Phone: (734) 764-2118

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Corrected

3-501.16		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	04/09/23	04/04/23
		Item(s): Cold food item(s) Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.		04/04/2023 04/04/2023
3/30/2023		Potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS) being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens. Observed the following PHF/TCS out of temperature: 1) Deli cooler items (e.g. sliced cheeses and deli meats) ranged from 50-55 degrees F. All of these foods were pulled to be discarded and cooler unit has been taken offline until appropriate repairs/replacement can be made. 2) Tiffin Tonight products (e.g. sandwiches, rice dish, mango smoothies) ranged from 46-51 degrees F in open air cooler in customer area. These products were delivered yesterday, therefore decision was made to pull them from service and have them discarded. Temperature logs shall be maintained to ensure these products are being delivered and maintained at the proper temperature. PIC stated that they will submit a near miss report to have Rachel Christensen follow up with the vendor. Correct immediately by keeping PHS/TCS that are to be held cold at 41 degrees F or below at all times.		
4/4/2023		CORRECTED - CORRECTED - All potentially hazardous foods (PHF)/time and temperature-controlled foods for safety (TCS), including deli cooler and Tiffin Tonight products in open are cooler, were at 41 degrees F or below.		

Closing Comments:

Priority item 3-501.16 has been corrected. Remaining core item 4-501.11 shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Meeting also held at this time with PIC, David Peters (EHS), Neil Kalakay (EHS), Adam Calisti (EHS), Lorence Dababneh (Area Maintenance Coordinator - DSA Housing & Student Life), and Shawn Rawson (Area Maintenance Coordinator - DSA Housing & Student Life) regarding existing grease interceptor, which is corroded, and the potential addition of new grease interceptor.

Person in charge (Name and Title)



Inspected By (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Nonda Mihos